

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL CRIANZA


2018



The winter of 2018 was cold and challenging not only for everybody but also for the wine, reaching temperatures which dropped to -12°C (10°F), with low temperatures even at the beginning of spring and quite cold months in february and march. Rains appeared in high quantities by the end of winter and stopped in june, when warm temperatures were registered, contributing to have ideal conditions for a proper fruition and fruit set, foretelling a plentiful harvest.


 **ALCOHOLIC CONTENT** 14%

 **GRAPE** 100% Tempranillo

 **VINEYARDS**
From our own vineyards located in Pesquera de Duero higher than 900 m. (3.000 feet) above the sea level. Limited yields.

 **WINEMAKING**
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °C.

 **BARREL AGEING**
14 months in french and american oak.

 **TASTING NOTES**
visually, the wine exhibits an appealing red ruby color of medium-high intensity. Expressive in the nose with a good complexity, red fruit aromas (redcurrants), liquorice, and some other spicy notes that foresees the time the wine rested in barrel. Unctuous and full-bodied on the palate, and elegant at the same time. It shows some gentle and well ripen tannins followed by a lingering finish.

 **PAIRING**
Roasted and grilled meat, grilled vegetables, stews made from legumes...

 **RATINGS AND AWARDS**

 **91** JAMES SUCKLING
POINTS
